

CONTACT THE FLOORING EXPERTS




## FOOD & DRINK FLOORING


HACCP INTERNATIONAL CERTIFIED


POLYURETHANE CONCRETE FLOORING...





Flowcrete UK's HACCP International certified and ISO 22196 tested antimicrobial polyurethane concrete flooring range has been evaluated through third party testing methods for physical, chemical and microbiological food safety risks and classified as food-safe for use in both wet and dry processing areas.


 Contains Polygiene®, a silver-ion antimicrobial, that inhibits bacterial growth

 Positively textured profile to minimise slip risks and improve safety underfoot

 High grades of resistance to construction and rising moisture

 Protects against chemicals, fats, hot oils, sugar and acids

 Temperature resistant to 120°C and suitable for hot water washdowns

 Seamless, monolithic surfaces that are easily cleaned and cost effective to maintain

# Floor & Wall Systems for Food & Drink Facilities

System*	Thickness	Description
<b>Peran WW</b>	0.15 mm Dry film thickness	A hygienic epoxy coating system for use on walls and ceilings.
<b>Flowfresh SL</b>	2 mm	A self-levelling antimicrobial polyurethane concrete flooring system.
<b>Flowfresh MF</b>	4-6 mm	A medium duty antimicrobial polyurethane concrete flooring system.
<b>Flowfresh SR</b>	4-10 mm	A highly slip resistant antimicrobial polyurethane concrete flooring system.
<b>Flowfresh SRQ</b>	5-6 mm	A decorative, quartz based antimicrobial polyurethane concrete flooring system.
<b>Flowfresh ESD MF &amp; HF</b>	4-9 mm	A textured or smooth antistatic and antimicrobial polyurethane concrete flooring system.
<b>Flowfresh HF &amp; RT</b>	6-9 mm	A heavy duty antimicrobial polyurethane concrete flooring system.
<b>Flowfresh HF LT</b>	6-9 mm	Flowfresh HF for low temperature application.
<b>Flowfresh Cove</b>	Depends on specification	A polyurethane concrete coving mortar.

\*See the full range of systems and colour availability online at [www.flowcrete.co.uk](http://www.flowcrete.co.uk)



Meat & Poultry Processing



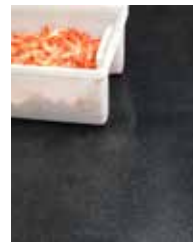
Dairy & Cheese Processing



Bottling Plants & Brewhouses



Catering Kitchens

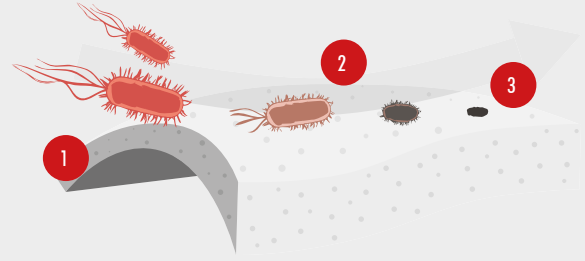


Seafood Processing



Bakeries & Confectionery

## How Does Polygiene® Work?



- 1 The silver ions are homogenously distributed throughout the floor.
- 2 Silver ions migrate to the surface.
- 3 They protect the surface from degradation caused by microbial growth.

## Bacterial Resistance (ISO 22196)

SARS-CoV	✓	Salmonella Typhi	✓
MRSA	✓	Enterococcus Faecalis	✓
E-coli	✓	Staphylococcus Aureus	✓
Listeria	✓	Streptococcus Pyogenes	✓
C.difficile	✓	Pseudomonas Aeruginosa	✓
Proteus Vulgaris	✓	Campila Bacta	✓

Book your **FREE RIBA Approved CPD** today... **How to Avoid Floor Failure in the Design of Food & Beverage Facilities**

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